Claim Listing

No amendments are presented with this Response.

1. (previously presented) An unproofed frozen dough composition comprising leavening agent comprising

yeast, and

chemical leavening agent comprising

acidic active agent, and

basic active agent,

wherein the yeast and the chemical leavening agent are each present in an amount such that the dough composition, after thawing, can proof at retarder conditions, wherein retarder conditions comprise a temperature in the range from 32°F to 46°F.

2. (original) The dough composition of claim 1 wherein the frozen dough composition can be thawed and proofed in a retarder at a temperature in the range from 32°F to 46°F.

3. (original) The dough composition of claim 1 wherein the yeast and chemical leavening agent can proof the dough composition at retarder conditions to a raw specific volume in a range from 1.5 to 3 cubic centimeters per gram.

4. (original) The dough composition of claim 1 wherein the acidic active agent is selected to have relatively high solubility in the dough composition at retarder conditions and the basic active agent is encapsulated.

5. (original) The dough composition of claim 4 wherein the acidic active agent is selected from the group consisting of monocalcium phosphate monohydrate, glucono-delta-lactone, anhydrous monocalcium phosphate, potassium acid tartrate, fumaric acid, ascorbic acid, citric acid, lactic acid, sorbic acid, propionic acid, and combinations thereof.

6. (previously presented) The dough composition of claim 4 wherein the yeast is present in an amount in the range from 1 to 4 parts by weight of yeast on a fresh crumbled yeast basis per 100 parts by weight of flour.

7. (original) The dough composition of claim 1 wherein the acidic active agent is selected to have relatively low solubility in the dough composition at retarder conditions.

8. (original) The dough composition of claim 7 wherein acidic active agent is selected from the group consisting of sodium aluminum phosphate, sodium acid pyrophosphate, dicalcium phosphate, dimagnesium phosphate, sodium aluminum sulfate, and combinations thereof.

9. (previously presented) The dough composition of claim 7 wherein the yeast is present in an amount in the range from 4 to 12 parts by weight of yeast on a fresh crumbled yeast basis per 100 parts by weight of flour.

10. (original) The dough composition of claim 1 wherein the dough composition comprises a normally-yeast-leavened dough composition.

11. (original) The dough composition of claim 10 wherein the normally-yeast-leavened dough composition is selected from the group consisting of a yeast-leavened cinnamon roll, a yeast-leavened roll, a yeast-leavened bread, and a yeast-leavened donut.

12. (previously presented) A method of formulating a dough composition, the method comprising determining amounts of yeast and chemical leavening agent that result in a dough composition that can be stored frozen, thawed, and that can proof at retarder conditions, wherein retarder conditions comprise a temperature in the range from 32°F to 46°F, and wherein the chemical leavening agent comprises acidic active agent and basic active agent.

13-17. (canceled)

18. (previously presented) The method of claim 12 wherein the dough composition comprises

acidic active agent selected from sodium aluminum phosphate and sodium acid pyrophosphate, and

from 4 to 12 parts by weight yeast on a fresh crumbled yeast basis per 100 parts by weight of flour.

19. (previously presented) The method of claim 12 wherein the dough composition comprises

acidic active agent selected from monocalcium phosphate monohydrate and glucono-delta-lactone, and

from 1 to 4 parts by weight yeast on a fresh crumbled yeast basis per 100 parts by weight of flour.

20. (canceled)

21. (previously presented) An unproofed frozen dough composition comprising leavening agent comprising

yeast, wherein the yeast is present in an amount of from 1 to 4 parts by weight yeast on a fresh crumbled yeast basis per 100 parts by weight of flour, and

chemical leavening agent comprising

acidic active agent, wherein the acidic active agent has relatively high solubility in the dough composition at retarder conditions, and

basic active agent,

wherein the yeast and the chemical leavening agent are each present in an amount such that the dough composition, after thawing, can proof at retarder conditions, wherein retarder conditions comprise a temperature in the range from 32°F to 46°F.

22. (previously presented) The dough composition of claim 21 wherein the acidic active agent is selected from the group consisting of monocalcium phosphate monohydrate, glucono-

delta-lactone, anhydrous monocalcium phosphate, potassium acid tartrate, fumaric acid, ascorbic acid, citric acid, lactic acid, sorbic acid, propionic acid, and combinations thereof.

23. (previously presented) The dough composition of claim 21 wherein the basic active agent is encapsulated.

24. (previously presented) The dough composition of claim 6 wherein the acidic active agent having relatively high solubility at retarder conditions is present in an amount in the range from 1 to 5 parts by weight per 100 parts by weight of flour.

25. (previously presented) The dough composition of claim 24 wherein the basic active agent is present in an amount sufficient to neutralize the acidic active agent having relatively high solubility at retarder conditions.

26. (previously presented) The dough composition of claim 9 wherein the acidic active agent having relatively low solubility at retarder conditions is present in an amount in the range from 1 to 5 parts by weight per 100 parts by weight of flour.

27. (previously presented) The dough composition of claim 26 wherein the basic active agent is present in an amount sufficient to neutralize the acidic active agent having relatively low solubility at retarder conditions.